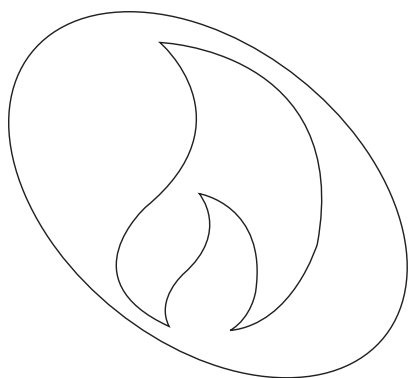


Euromaid

**installation & operating
instructions and cooking
guidance**

Oven

Model IHDS 60
IHDW 60



get the **best** from your new cooker

Please read this user manual first!

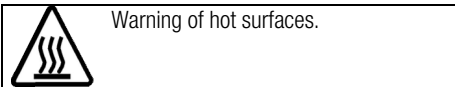
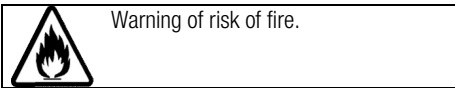
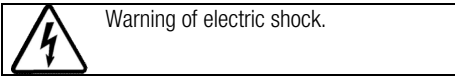
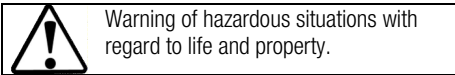
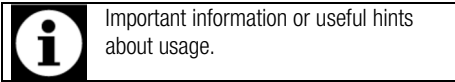
Dear Customer,

Thank you for purchasing this Euromaïd product. We hope that you get the best results from your product which has been manufactured with high quality and state-of-the-art technology. Therefore, please read this entire user manual and all other accompanying documents carefully before using the product and keep it as a reference for future use. If you handover the product to someone else, give the user manual as well. Follow all warnings and information in the user manual.

Remember that this user manual is also applicable for several other models. Differences between models will be identified in the manual.

Explanation of symbols

Throughout this user manual the following symbols are used:



Arçelik A.Ş.
Karaağaç caddesi No:2-6
34445 Sütlüce/İstanbul/TURKEY
Made in TURKEY

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1 Important instructions and warnings for safety and environment

This section contains safety instructions that will help protect from risk of personal injury or property damage. Failure to follow these instructions shall void any warranty.

General safety

- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervised or instruction concerning use of the appliance by a responsible person for their safety.
- Young children should be supervised to ensure that they do not play with the appliance.
- Never place the product on a carpet-covered floor. Otherwise, lack of airflow beneath the product will cause electrical parts to overheat. This will cause problems with your product.
- Installation and repair procedures must always be performed by Authorized Service Agents. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty. Before

installation, read the instructions carefully.

- Do not operate the product if it is defective or has any visible damage.
- Ensure that the product function knobs are switched off after every use.

Electrical safety

- If the product has a failure, it should not be operated unless it is repaired by the Authorized Service Agent. There is the risk of electric shock!
- Only connect the product to a grounded outlet/line with the voltage and protection as specified in the “Technical specifications”. Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any problems arising due to the product not being earthed in accordance with the local regulations.
- Never wash the product by spreading or pouring water onto it! There is the risk of electric shock!
- The product must be disconnected during installation,

maintenance, cleaning and repairing procedures.

- If the power connection cable for the product is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Only use the connection cable specified in the “Technical specifications”.
- The appliance must be installed so that it can be completely disconnected from the mains supply. The separation must be provided by a switch built into the fixed electrical installation, according to construction regulations.
- Rear surface of the oven gets hot when it is in use. Make sure that the electrical connection does not contact the rear surface; otherwise, connections can get damaged.
- Do not trap the mains cable between the oven door and frame and do not route it over hot surfaces. Otherwise, cable insulation may melt and cause fire as a result of short circuit.
- Any work on electrical equipment and systems should only be carried out by authorized and qualified persons.

- In case of any damage, switch off the product and disconnect it from the mains. To do this, turn off the fuse at home.
- Make sure that fuse rating is compatible with the product.

Product safety

- **WARNING:** In order to prevent accidental tipping of the appliance, for example by a child climbing onto the open oven door, the stabilizing means must be installed. Please refer to instructions for installation.
- Never use the product when your judgment or coordination is impaired by the use of alcohol and/or drugs.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause fire since it can ignite when it comes into contact with hot surfaces.
- Do not place any flammable materials close to the product as the sides may become hot during use.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Keep all ventilation slots clear of obstructions.
- Do not heat closed tins and glass jars in the oven. The pressure

that would build-up in the tin/jar may cause it to burst.

- Do not place baking trays, dishes or aluminium foil directly onto the bottom of the oven. The heat accumulation might damage the bottom of the oven.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven glass door since they can scratch the surface, which may result in shattering of the glass.
- Do not use a steam cleaner to clean this appliance.

Placing the wire shelf and tray onto the wire racks properly

It is important to place the wire shelf and/or tray onto the rack properly. Slide the wire shelf or tray between 2 rails and make sure that it is balanced before placing food on it (Please see the following figure).



- Do not use the product if the front door glass removed or cracked.

- Do not use the oven handle to hang towels for drying. Do not hang up towel, gloves, or similar textile products when the grill function is at open door.
- Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.
- **WARNING:** Ensure the appliance is switched off before replacing the tamp to avoid the possibility of electric shock.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- **Danger of fire:** Do not store items on the cooking surfaces.
- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- After use, switch off the hob element by its control and do not rely on the pan detector.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- Hotplates are equipped with "Induction" technology. Your induction hob that provides both time and money savings must be

used with pots suitable for induction cooking; otherwise hotplates will not operate. See *General information about cooking, page 17*, selecting the pots.

- As induction hobs create a magnetic field, they may cause harmful impacts for people who use devices such as insulin pump or pacemaker.

Prevention against possible fire risk!

- Ensure all electrical connections are secure and tight to prevent risk of arcing.
- Do not use damaged cables or extension cables.
- Ensure liquid or moisture is not accessible to the electrical connection point.

Intended use

- This product is designed for domestic use. Commercial use will void the guarantee.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- This product should not be used for warming the plates under the grill, drying towels, dish cloths etc. by hanging them on the oven door handles. This product should also not be used for room heating purposes.

- The manufacturer shall not be liable for any damage caused by improper use or handling errors.
- The oven can be used for defrosting, baking, roasting and grilling food.

Safety for children

- **WARNING:** Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.
- **WARNING:** Accessible parts may become hot when the grill is in use. Children should be kept away.
- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental standards.
- Electrical products are dangerous to children. Keep children away from the product when it is operating and do not allow them to play with the product.
- Do not place any items above the appliance that children may reach for.
- When the door is open, do **not** load any heavy object on it and do **not** allow children to sit on it. It may overturn or door hinges may get damaged.

Disposing of the old product

Compliance with the WEEE Directive and Disposing of the Waste Product:



This product complies with EU WEEE Directive (2012/19/EU). This product bears a classification symbol for waste electrical and electronic equipment (WEEE).

This product has been manufactured with high quality parts and materials which can be reused and are suitable for recycling. Do not dispose of the waste product with normal domestic and other wastes at the end of its service life. Take it to the collection center for the recycling of electrical and electronic equipment. Please consult your local authorities to learn about these collection centers.

Compliance with RoHS Directive:

The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

Package information

- Packaging materials of the product are manufactured from recyclable materials in accordance with our National

Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.

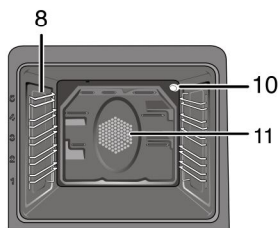
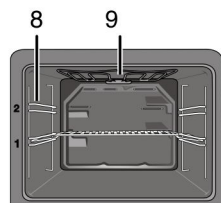
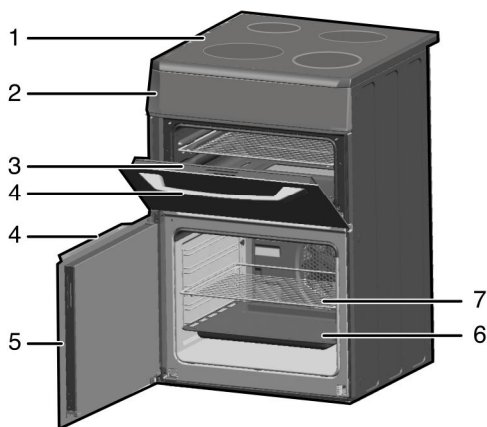
Future Transportation

- Keep the product's original carton and transport the product in it. Follow the instructions on the carton. If you do not have the original carton, pack the product in bubble wrap or thick cardboard and tape it securely.
- To prevent the wire grill and tray inside the oven from damaging the oven door, place a strip of cardboard onto the inside of the oven door that lines up with the position of the trays. Tape the oven door to the side walls.
- Do not use the door or handle to lift or move the product.

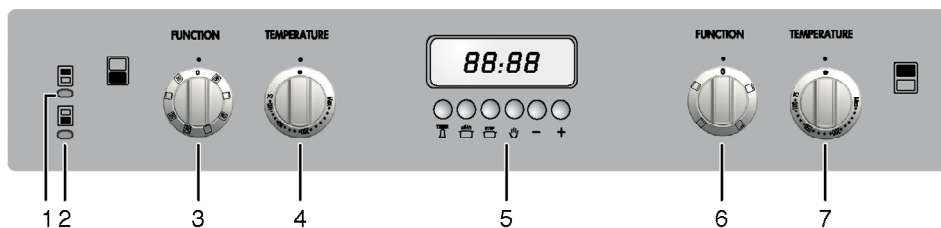
	Do not place any objects onto the product and move it in upright position.
	Check the general appearance of your product for any damages that might have occurred during transportation.

2 General information

Overview



- | | | | |
|---|----------------|----|--------------------------------|
| 1 | Burner plate | 7 | Wire shelf |
| 2 | Control panel | 8 | Shelf positions |
| 3 | Top oven door | 9 | Top heating element |
| 4 | Handle | 10 | Lamp |
| 5 | Main oven door | 11 | Fan motor (behind steel plate) |
| 6 | Tray | | |



- | | |
|---|-------------------------------|
| 1 | Thermostat lamp for top oven |
| 2 | Thermostat lamp for main oven |
| 3 | Main oven function knob |
| 4 | Main oven thermostat knob |
| 5 | Digital timer |
| 6 | Top oven function knob |
| 7 | Top oven thermostat knob |

Package contents



Accessories supplied can vary depending on the product model. Not every accessory described in the user manual may exist on your product.

1. User manual

2. Small oven tray

Used for small portions. This oven tray is placed onto the wire shelf.



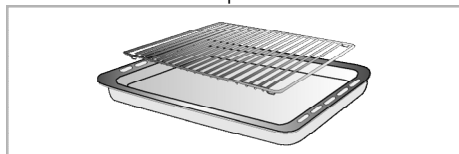
3. Wire Shelf

Used for roasting and for placing the food to be baked, roasted or cooked in casserole dishes to the desired rack.

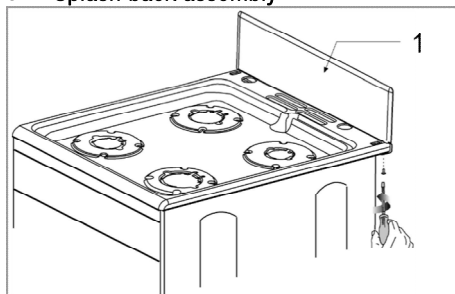


4. Small wire shelf

It is placed into the tray (if supplied) in order to collect the dripping fat while grilling so that the oven is kept clean.

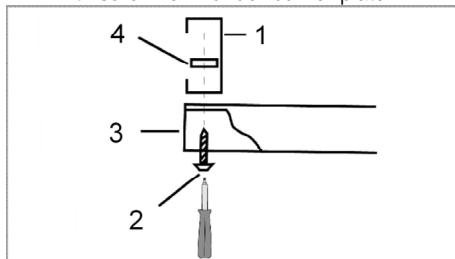


5. Splash back assembly



1 Splashback

Please take splashback and package of screws, nuts, fillers for warmer drawer. Place splashback according to the drawing, place nut inside splashback on to the hole, screw the splashback to the burner's plate with screw from under burner plate.



1 Splashback

2 Screw

3 Burner plate

4 Nut

If you don't want to install splashback on to your cooker, you can place fillers to the holes.

Do not overtighten the screws as damage to the hob or splashback could occur.

Technical specifications

GENERAL	
External dimensions (height / width / depth)	850 mm/600 mm/600 mm
Voltage / frequency	220-240 V ~ 50 Hz
Total power consumption	12.1 kW
Fuse	min. 32 A
Cable type / section	H05VV-FG 3 x 4 mm ² or equivalent
Cable length	max. 2 m
HOB	
Burners	
Rear left	Induction cooking plate
Dimension	200 mm
Power	2300/3000 W
Front left	Induction cooking plate
Dimension	160 mm
Power	1400 W
Front right	Induction cooking plate
Dimension	160mm
Power	1400 W
Rear right	Induction cooking plate
Dimension	200 mm
Power	2300/3000 W
OVEN/GRILL	
Top oven	Conventional oven / Grill oven
Grill power consumption	2.2 kW
Main oven	Multifunction oven
Inner lamp	15–25 W
Grill power consumption	2.2kW

Basics: Information on the energy label of electrical ovens is given in accordance with the EN 50304 standard. Those values are determined under standard load with bottom-top heater or fan assisted heating (if any) functions.

 Technical specifications may be changed without prior notice to improve the quality of the product.

 Figures in this manual are schematic and may not exactly match your product.

 Values stated on the product labels or in the documentation accompanying it are obtained in laboratory conditions in accordance with relevant standards. Depending on operational and environmental conditions of the product, these values may vary.

3 Installation

Product must be installed by a qualified person in accordance with the regulations in force. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty.



Preparation of location and electrical installation for the product is under customer's responsibility.



DANGER:

The product must be installed in accordance with all local electrical regulations.



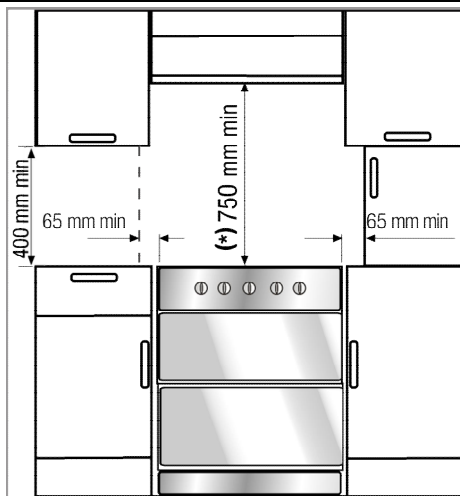
DANGER:

Prior to installation, visually check if the product has any defects on it. If so, do not have it installed.
Damaged products cause risks for your safety.

Before installation

To ensure that critical air gaps are maintained under the appliance, we recommend that this appliance is mounted on a solid base and that the feet do not sink into any carpet or soft flooring.

The kitchen floor must be able to carry the weight of the appliance plus the additional weight of cookware and bakeware and food.



- It can be used with cabinets on either side but in order to have a minimum distance of 400mm above hotplate level allow a side clearance of 65mm between the appliance and any wall, partition or tall cupboard.
- It can also be used in a free standing position. Allow a minimum distance of 750 mm above the hob surface.
- (*) If a cooker hood is to be installed above the cooker, refer to cooker hood manufacturer' instructions regarding installation height (min 650 mm).
- Movement of your appliance is most easily achieved by lifting the front as follows and pulling towards. Open the top oven door and the bottom oven door sufficiently to allow a comfortable grip on the underside front edge of the oven roofs. While gripping, it should be avoided to damage any grill elements or oven interior furniture.
- The appliance corresponds to device class 1, i.e. it may be placed with the rear and **one** side to kitchen walls, kitchen furniture or equipment of any size. The kitchen furniture or equipment on the **other** side may only be of the same size or smaller.
- Any kitchen furniture next to the appliance must be heat-resistant (100 °C min.).

Installation and connection

Product can only be installed and connected in accordance with the statutory installation rules.



Do not install the product next to refrigerators or freezers. The heat emitted by the product will increase the energy consumption of cooling appliances.

- Carry the product with at least two persons.
- Product must be placed directly on the floor. It must not be placed onto a base or a pedestal.



Do not use the door and/or handle to carry or move the product. The door, handle or hinges get damaged.

Electrical connection

Connect the product to a grounded outlet/line protected by a fuse of suitable capacity as stated in the "Technical specifications" table. Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any damages that will arise due to using the product without a grounding installation in accordance with the local regulations.



DANGER:

The product must be connected to the mains supply only by an authorised and qualified person. The product's warranty period starts only after correct installation. Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons.



DANGER:

The power cable must not be clamped, bent or trapped or come into contact with hot parts of the product.
A damaged power cable must be replaced by a qualified electrician. Otherwise, there is risk of electric shock, short circuit or fire!

The mains supply data must correspond to the data specified on the type label of the product. The rating plate is either seen when the door or the lower cover is opened or it is located at the rear wall of the unit depending on the unit type.

Power cable of your product must comply with the values in "Technical specifications" table.



DANGER:

Before starting any work on the electrical installation, disconnect the product from the mains supply.
There is the risk of electric shock!

Connecting the power cable

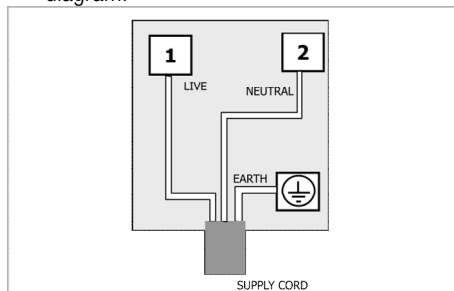
1. **If a power cable is not supplied together with your product**, a power cable that you would select from the table (*Technical specifications, page 17*) in accordance with the electrical installation at your home must be connected to your product by following the instructions in cable diagram.

If it is not possible to disconnect all poles in the supply power, a disconnection unit with at least 3 mm contact clearance (fuses, line safety switches, contactors) must be connected and all the poles of this disconnection unit must be adjacent to (not above) the product in accordance with IEE directives. Failure to obey this instruction may cause operational problems and invalidate the product warranty.



Additional protection by a residual current circuit breaker is recommended.

2. Open the terminal block cover with a screwdriver.
3. Insert the power cable through the cable clamp below the terminal and secure it to the main body with the integrated screw on cable clamping component.
4. Connect the cables according to the supplied diagram.



5. After completing the wire connections, close the terminal block cover.
6. Route the power cable so that it will not contact the product and get squeezed between the product and the wall.



Power cable must not be longer than 2m because of safety reasons.

- Push the product towards the kitchen wall.
- **Adjusting the feet of oven**
Vibrations during use may cause cooking vessels to move. This dangerous situation can be avoided if the product is level and balanced.
For your own safety please ensure the product is level by adjusting the four feet at the bottom by turning left or right and align level with the work top.

Final check

1. Reconnect the product to the mains.
2. Check electrical functions.

4 Preparation

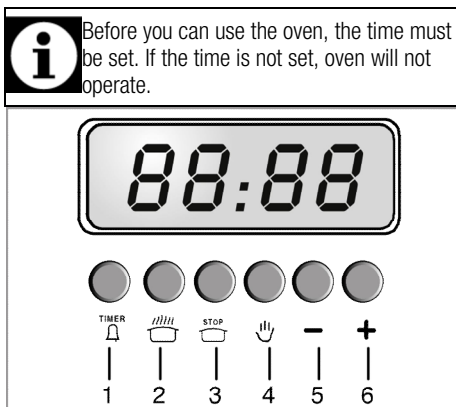
Tips for saving energy

The following information will help you to use your appliance in an ecological way, and to save energy:

- Use dark coloured or enamel coated cookware in the oven since the heat transmission will be better.
- While cooking your dishes, perform a preheating operation if it is advised in the user manual or cooking instructions.
- Do not open the door of the oven frequently during cooking.
- Try to cook more than one dish in the oven at the same time whenever possible. You can cook by placing two cooking vessels onto the wire shelf.
- Cook more than one dish one after another. The oven will already be hot.
- You can save energy by switching off your oven a few minutes before the end of the cooking time. Do not open the oven door.
- Defrost frozen dishes before cooking them.
- Use pots/pans with cover for cooking. If there is no cover, energy consumption may increase 4 times.
- Select the burner which is suitable for the bottom size of the pot to be used. Always select the correct pot size for your dishes. Larger pots require more energy.

Initial use

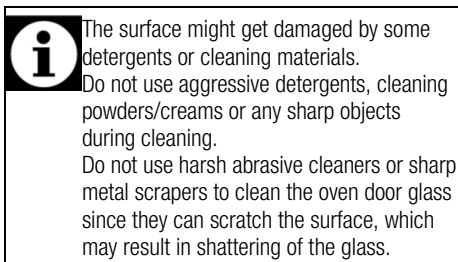
Time setting



Keys:

- 1 Alarm key
- 2 Cooking time
- 3 End of cooking time
- 4 Unscheduled cooking
- Time adjustment keys:
 - 5 Minus key
 - 6 Plus key
1. Keep keys (1) and (2) pressed.
2. Press (5) or (6) keys to set the time. Press the key with short intervals to increase or reset the time with increments of 1 minute. If you keep the relevant key pressed, the minutes will increase and reset faster.
3. Release keys (1) and (2).

First cleaning of the appliance



1. Remove all packaging materials.
2. Wipe the surfaces of the appliance with a damp cloth or sponge and dry with a cloth.

Initial heating

Heat up the product for about 30 minutes and then switch it off. Thus, any production residues or layers will be burnt off and removed.



WARNING

Hot surfaces cause burns!

Product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters and etc. Keep children away.

Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.

Electric oven

1. Take all baking trays and the wire grill out of the oven.
2. Close the oven door.
3. Select Static position.
4. Select the highest oven power; See *How to operate the electric oven, page 24*.
5. Operate the oven for about 30 minutes.
6. Turn off your oven; See *How to operate the electric oven, page 24*

Grill oven

1. Take all baking trays and the wire grill out of the oven.
2. Close the oven door.
3. Select the highest grill power; see *How to operate the grill, page 30*.
4. Operate the grill about 30 minutes.
5. Turn off your grill; see *How to operate the grill, page 30*



Smoke and smell may emit for a couple of hours during the initial operation. This is quite normal. Ensure that the room is well ventilated to remove the smoke and smell. Avoid directly inhaling the smoke and the smell that emits.

5 How to use the hob

General information about cooking



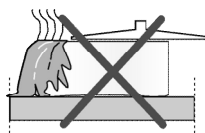
Never fill the pan with oil more than one third of it. Do not leave the hob unattended when heating oil. Overheated oils bring risk of fire. **Never attempt to extinguish a possible fire with water!** When oil catches fire, cover it with a fire blanket or damp cloth. Turn off the hob if it is safe to do so and call the fire department.

- Before frying foods, always dry them well and gently place into the hot oil. Ensure complete thawing of frozen foods before frying.
- Do not cover the vessel you use when heating oil.
- Place the pans and saucepans in a manner so that their handles are not over the hob to prevent heating of the handles. Do not place unbalanced and easily tilting vessels on the hob.
- Do not place empty vessels and saucepans on cooking zones that are switched on. They might get damaged.
- Operating a cooking zone without a vessel or saucepan on it will cause damage to the product. Turn off the cooking zones after the cooking is complete.
- As the surface of the product can be hot, do not put plastic and aluminum vessels on it. Such vessels should not be used to keep foods either.
- Use flat bottomed saucepans or vessels only.
- Put appropriate amount of food in saucepans and pans. Thus, you will not have to make any unnecessary cleaning by preventing the dishes from overflowing. Do not put covers of saucepans or pans on cooking zones. Place the saucepans in a manner so that they are centered on the cooking zone. When you want to move the saucepan onto another cooking zone, lift and place it onto

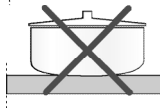
the cooking zone you want instead of sliding it.

Saucepan selection

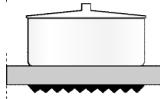
- Glass ceramic surface is heatproof and is not affected by big temperature differences.
- Do not use the glass ceramic surface as a place of storage or as a cutting board.
- Use only the saucepans and pans with machined bottoms. Sharp edges create scratches on the surface.



Spills may damage the glass ceramic surface and cause fire.



Do not use vessels with concave or convex bottoms.



Use only the saucepans and pans with flat bottoms. They ensure easier heat transfer.

For induction hobs, use only vessels suitable for induction cooking.

Saucepan test

Use following methods to test whether your saucepan is compatible with the induction hob or not.

1. Your saucepan is compatible if its bottom holds magnet.
2. Your saucepan is compatible if "L" does not flash when you place your saucepan on cooking zone and start the hob.

You can use steel, teflon or aluminium saucepans with special magnetic bottom that contains labels or warnings indicating that the saucepan is compatible with induction cooking. Glass and ceramic vessels, pots and the stainless steel vessels with non-magnetic aluminium bottom should not be used.

Saucepan recognition-focusing system

In induction cooking, only the area covered by the vessel on the relevant cooking zone is

energised. The vessel's bottom is recognised by the system and only this area is heated automatically. Cooking stops if the cooking vessel is lifted from the cooking zone during cooking. Selected cooking zone and "L" symbol flashes alternately.

Safe use

Do not select high heating levels when you will use a non-sticking (teflon) saucepan with no oil or with very little oil.

Do not put metal items such as forks, knives or saucepan covers onto your hob since they can get heated.

Selecting cooking zone suitable to the vessel

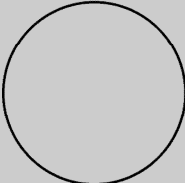
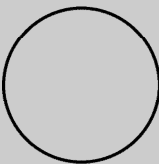
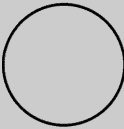
Never use aluminium folio for cooking. Never place food items wrapped with aluminium folio onto the cooking zone.



If there is an oven under your hob and if it is running, sensors of the hob can decrease the cooking level or turn off the oven.

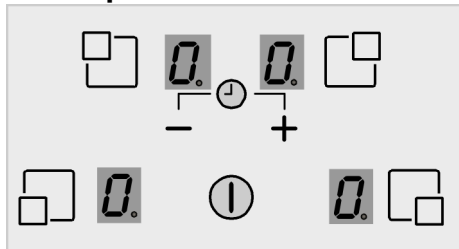


When the hob is running, keep items with magnetic properties such as credit cards or cassettes away from the hob.

Large cooking zone	Normal cooking zone	Small cooking zone
Ø 25 cm 	Ø 20 cm 	Ø 16 cm 
Large cooking zone - Automatically fits to the saucepan. - Distributes the power ideally. - Provides perfect heat distribution. Used to cook dishes such as large crepes or large fishes rare or very rare.	Normal cooking zone - Automatically fits to the saucepan. - Distributes the power ideally. - Provides perfect heat distribution. Used for all kinds of cookings.	Small cooking zone - Used for slow cookings (sauces, creams) - Used to prepare small portions or portions based on number of persons.

Using the hobs

Control panel



Specifications

	On / Off key
	Temperature setting/Increasing timer
	Temperature setting/Decreasing timer
	Front Left Cooking Zone Selection key
	Rear Left Cooking Zone Selection key
	Rear Right Cooking Zone Selection key
	Front Right Cooking Zone Selection key

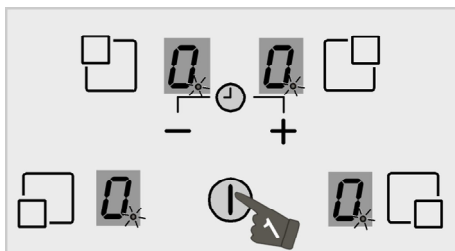
Graphics and figures are for informational purposes only. Actual displays and functions may vary according to the model of your hob.

This product is controlled with a touch control panel. Each operation you make on your touch control panel will be confirmed by an audible signal.

Always keep the control panel clean and dry. Having damp and soiled surface may cause problems in the functions.

Turning on the hob

1. Touch the "⏻" key on the control panel. On all cooking zone displays, "0" icon appears and decimal points flash on lower right corner of this icon.



If no operation is performed within 20 seconds, the hob will automatically return to Standby mode.

Turning off the hob

1. Touch the "⏻" key on the control panel. The hob will turn off and return to Standby mode.

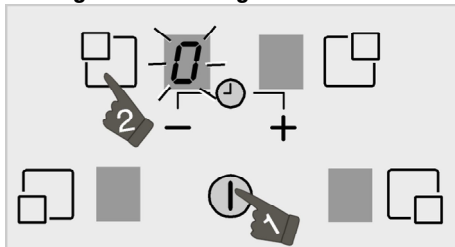
If "H" symbol appears on the cooking zone display when the hob is turned off, this indicates that the cooking zone is still hot. Do not touch cooking zones.

Residual heat indicator

"H" symbol that appears on the cooking zone display indicates that the hob is still hot and may be used to keep a small amount of food warm. The symbol will disappear when the cooking zone cools down or when it is activated.

When power is cut off, residual heat indicator will not light up and does not warn the user against hot cooking zones.

Turning on the cooking zones



1. Touch "⏻" key to turn on the hob.
2. Touch the selection key of the cooking zone you want to turn on.

"0" symbol appears on the cooking zone display and the related display illuminates more brightly.

If no operation is performed within 20 seconds, the hob will automatically return to Standby mode.

Setting the temperature level

Touch "+" or "-" keys to set the temperature level between "1" and "9" or "9" and "1".

Turning off the cooking zones:

A cooking zone can be turned off in 2 different ways:

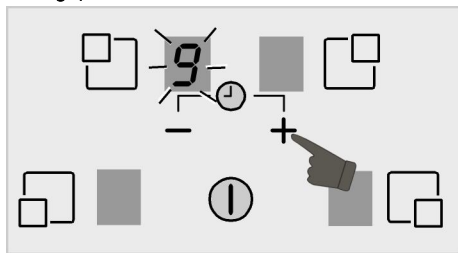
1. **By dropping the temperature level to "0"**
You can turn the cooking zone off by dropping the temperature adjustment to "0" level.
2. **By using the turning off through the timer option for the desired cooking zone**
When the time is over, the timer will turn off the cooking zone assigned to it. "0" or "00" will appear on all displays.
When the time is over, an audible alarm will sound. Touch any key on the control panel to silence the audible alarm.

High Power (Booster)

Booster is a function which facilitates cooking. All cooking zones indicated with "P" symbol in the Technical Specifications table are equipped with Booster function.

Turning on High Power (Booster):

1. Touch "1" key to turn on the hob.
2. Touch the selection key of the cooking zone you want to turn on.
3. Touch "+" or "-" and firstly reach level "9".



4. When the cooking zone is on level "9", touch "+" once to change cooking zone's temperature to "P".

Turning off High Power (Booster):

- To disable the Booster function, touch "-" and set the temperature to level "9". Cooking zone goes out of booster and continues to operate at level "9".

- You can decrease the temperature level by touching "-" or you can switch off the cooking zone completely by decreasing the temperature level to "0".

Child Lock

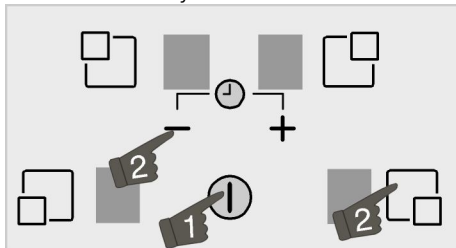
You can protect the hob by child lock to prevent children from changing hob functions.



Child lock can be activated within 10 seconds after the hob is switched on. It cannot be activated after 10 seconds.

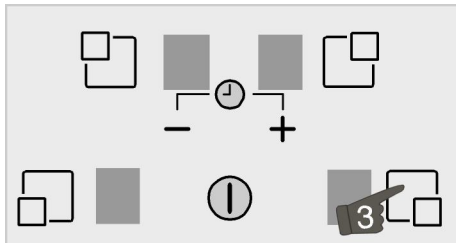
Activating the Child Lock

1. Touch "1" key to turn on the hob.

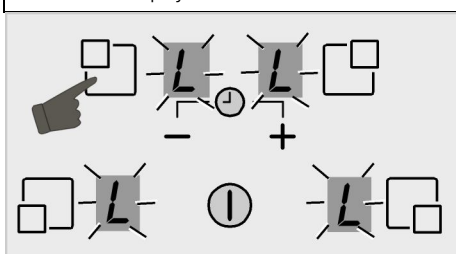


2. Touch "-" and "1" keys simultaneously. Then touch "1" key again to activate the child lock.

Child lock function will be activated.



If any key is pressed when the child lock is active, "L" symbol will appear on cooking zone displays.



Deactivating child lock temporarily

1. When the child lock is active, touch "—" and "□" keys simultaneously.
» Child lock will be deactivated temporarily and "0" symbol will appear on all cooking zone displays.



If the hob is turned off and on in this condition, child lock will be still active.

Deactivating child lock permanently

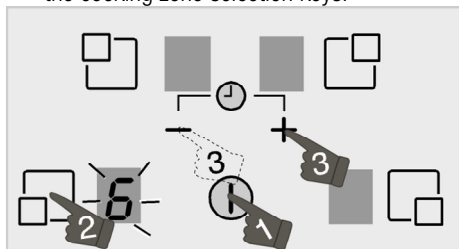
1. When the child lock is active, touch "Ⓢ" key to switch on the hob.
2. Within 10 seconds, touch "—" and "□" keys simultaneously. Then, touch "—" key again.
» Child lock will be deactivated permanently and "0" symbol will appear on all cooking zone displays.

Timer function

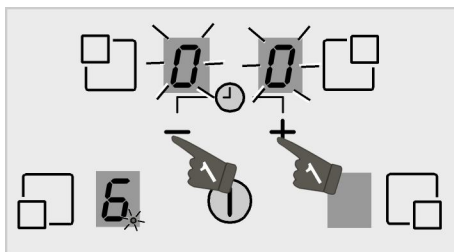
This function facilitates cooking for you. It will not be necessary to attend the oven for the whole cooking period. Cooking zone will be turned off automatically at the end of the time you have selected.

Activating the timer

1. Touch "Ⓢ" key to turn on the hob.
2. Select the desired cooking zone by touching the cooking zone selection keys.



3. Touch "+" or "—" keys to set the desired temperature level.



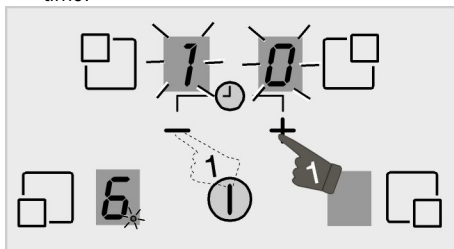
4. Touch "+" and "—" keys simultaneously to activate the timer.

"00" symbol will illuminate on timer display and decimal point will appear on the selected cooking zone display.



Right rear and left rear cooking zone displays serve as timer display when the timer is active.

5. Touch "+" or "—" keys to set the desired time.



Repeat the above procedures for the other cooking zones for which you wish to set the timer.



Timer cannot be adjusted unless the cooking zone and the temperature value for the cooking zone are selected.



When the cooking zone for which a timer was set is selected, you can see the remaining time by touching "+" and "—" keys simultaneously.



On the display of the cooking zones whose timer is activated, a dot shaped light will illuminate.

Using the timer as an alarm function (Egg-timer)

With this function, it is possible to setting the timer independently from cooking zone.

- 1. Touch "ⓘ" key to turn on the hob.
- 2. Touch "+" and "—" keys simultaneously to activate the timer.
- 3. Touch "+" and "—" keys simultaneously to activate the timer.

"00" symbol will be displayed by a blinking of both decimal dots in the timer displays.



Right rear and left rear cooking zone displays serve as timer display when the timer is active.

- 4. Touch "+" or "—" keys to set the desired time.



If no Timer value is selected you can start at 30 minutes by pressing "—" key.

Deactivating the timer

Once the set time is over, the hob will automatically turn off and give an audible warning.

Press any key to silence the audio warning.

Turning off the timers earlier

If you turn off the timer earlier, the hob will carry on operating at the set temperature until it is turned off.

- 1. Select the cooking zone you want to turn off.
- 2. Touch "+" and "—" keys simultaneously to activate the timer.
- 3. Until "00" appears on the timer screen, touch "—" to set the value to "00".

Dot shaped light on the relevant cooking zone display and the timer display itself turns off **completely** after having flashed for a certain period of time and the timer is cancelled.

Using induction cooking zones safely and efficiently

Operating principles: Induction hob heats directly the cooking vessel as a feature of its operating principles. Therefore, it has various advantages when compared to other hob types. It operates more efficiently and the hob surface does not heat up.

Induction hob is equipped with superior safety systems that will provide you maximum usage safety.



Your hob can be equipped with induction cooking zones with a diameter of 160, 200 and 250 mm depending on the model. With induction feature, each cooking zone detects each vessel placed on them. Energy builds up only where the vessel contacts with the cooking zone and thus, minimum energy consumption is achieved.

Operation time constraints

The hob control is equipped with an operation time limit. When one or more cooking zones are left on, the cooking zone will automatically be deactivated after a certain period of time (see Table-1). If there is a timer assigned to the cooking zone, the timer display will also turn off later.

Operation time limit depends on the selected temperature level. Maximum operation time is applied at this temperature level.

The cooking zone may be restarted by the user after it is turned off automatically as described above.

Table-1: Operation time limits

Temperature level	Operation time limit - hour
0	0
1	8
2	6
3	5
4	5
5	4
6	1,5
7	1,5
8	1,5
9	1,5
Booster	5 minutes (*)
(*) The hob will drop to level 9 after 5 minutes (optional)	

Overheating protection

Your hob is equipped with some sensors ensuring protection against overheating. Following may be observed in case of overheating:

- Active cooking zone may be turned off.
- Selected level may drop. However, this condition cannot be seen on the indicator.
- E2 error might be given.

Overflow safety system

Your hob is equipped with overflow safety system. If there is any overflow that spills onto the control panel, system will give error and the hob will be automatically turned off.

Precise power setting

Induction hob reacts the commands immediately as a feature of its operating principles. It changes the power settings very fast. Thus, you can prevent a cooking pot (containing water, milk and etc.) from overflowing even if it was just about to overflow.

Operating noisy

Some noises may arise from the induction hob. These sounds are normal and a part of induction cooking.

- Noise becomes prominent in high temperature levels.
- Alloy of the saucepan can cause noise.
- In low levels, a regular on/off sound can be heard because of the operating principles.
- Noise can be heard if an empty saucepan is heated. When you put water or food in it, this sound will clear away.
- The noise of the fan that cools electric system can be heard.

Error messages

Table-2: Error codes and error sources

Cause of error	Indicator	Display
Overheat error	"E2" symbol flashes	Relevant cooking zone display
Hob overheated	"H" symbol flashes	Cooking zone display
Mains errors	"E6" symbol flashes	Cooking zone display
Sensor failure	"E9" symbol flashesr	Relevant cooking zone display



For further information about error messages that may appear on the touch control panel, see Table-2.



If the surface of the touch control panel is exposed to intense vapor, entire control system may become deactivated and give error signal.



Keep the surface of the touch control panel clean. Erroneous operation may be observed.

6 How to operate the oven

General information on baking, roasting and grilling



WARNING

Hot surfaces cause burns!

Product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters and etc. Keep children away. Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.



DANGER:

Be careful when opening the oven door as steam may escape.

Exiting steam can scald your hands, face and/or eyes.

Tips for baking

- Use non-sticky coated appropriate metal plates or aluminum vessels or heat-resistant silicone moulds.
- Make best use of the space on the rack.
- Place the baking mould in the middle of the shelf.
- Select the correct rack position before turning the oven or grill on. Do not change the rack position when the oven is hot.
- Keep the oven door closed.

Tips for roasting

- Treating whole chicken, turkey and large piece of meat with dressings such as lemon juice and black pepper before cooking will increase the cooking performance.
- It takes about 15 to 30 minutes longer to roast meat with bones when compared to roasting the same size of meat without bones.
- Each centimeter of meat thickness requires approximately 4 to 5 minutes of cooking time.
- Let meat rest in the oven for about 10 minutes after the cooking time is over. The juice is better distributed all over the

roast and does not run out when the meat is cut.

- Fish should be placed on the middle or lower rack in a heat-resistant plate.

Tips for grilling

When meat, fish and poultry are grilled, they quickly get brown, have a nice crust and do not get dry. Flat pieces, meat skewers and sausages are particularly suited for grilling as are vegetables with high water content such as tomatoes and onions.

- Distribute the pieces to be grilled on the wire shelf or in the baking tray with wire shelf in such a way that the space covered does not exceed the size of the heater.
- Slide the wire shelf or baking tray with grill into the desired level in the oven. If you are grilling on the wire shelf, slide the baking tray to the lower rack to collect fats. Add some water in the tray for easy cleaning.



Foods that are not suitable for grilling carry the risk of fire. Only grill food which is suitable for intensive grilling heat.

Do not place the food too far in the back of the grill. This is the hottest area and fatty food may catch fire.

How to operate the electric oven

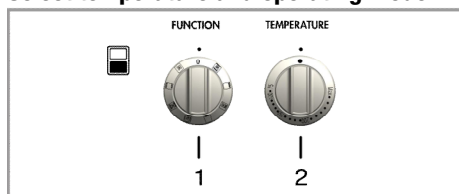


Before you can use the oven, the time must be set. If the time is not set, oven will not operate.

Product is equipped with two ovens. Overview section indicates the relevant knobs for each oven.

How to operate the main oven

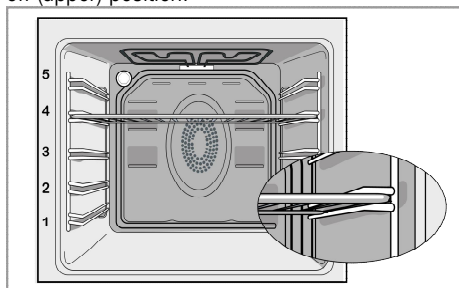
Select temperature and operating mode



- 1 Main oven function knob
 - 2 Main oven thermostat knob
1. Set the Temperature knob to the desired temperature.
 2. Set the Function knob to the desired operating mode.
- » Oven heats up to the adjusted temperature and maintains it. During heating, temperature lamp stays on.

Switching off the electric oven

Turn the function knob and temperature knob to off (upper) position.



Rack positions (For models with wire shelf)

It is important to place the wire shelf onto the side rack correctly. Wire shelf must be inserted between the side racks as illustrated in the figure. Do not let the wire shelf stand against the rear wall of the oven. Slide your wire shelf to the front section of the rack and settle it with the help of the door in order to obtain a good grill performance.

Operating modes

All functions in your oven (including the main oven) are described in this section. The order of operating modes shown here may be different from the arrangement on your product.

Top and bottom heating



Top and bottom heating are in operation. Food is heated simultaneously from the top and bottom. For example, it is suitable for cakes, pastries, or cakes and casseroles in baking moulds. Cook with one tray only.

Bottom heating



Only bottom heating is in operation. It is suitable for pizza and for subsequent browning of food from the bottom.

Fan supported bottom/top heating



Top heating, bottom heating plus fan (in the rear wall) are in operation. Hot air is evenly distributed throughout the oven rapidly by means of the fan. Cook with one tray only.

Operating with fan



The oven is not heated. Only the fan (in the rear wall) is in operation. Suitable for thawing frozen granular food slowly at room temperature and cooling down the cooked food.

Fan Heating



Warm air heated by the rear heater is evenly distributed throughout the oven rapidly by means of the fan. It is suitable for cooking your meals in different rack levels and preheating is not required in most cases. Suitable for cooking with multi trays.

Grill



Small grill at the ceiling of the oven is in operation. Suitable for grilling.

- Put small or medium-sized portions in correct shelf position under the grill heater for grilling.
- Set the temperature to maximum level.
- Turn the food after half of the grilling time.

Full grill



Large grill at the ceiling of the oven is in operation. It is suitable for grilling large amount of meat.

- Put big or medium-sized portions in correct rack position under the grill heater for grilling.
- Set the temperature to maximum level.
- Turn the food after half of the grilling time.

Grill+Fan



Grilling effect is not as strong as in Full Grill

- Put small or medium-sized portions in correct shelf position under the grill heater for grilling.
- Set the desired temperature.
- Turn the food after half of the grilling time.

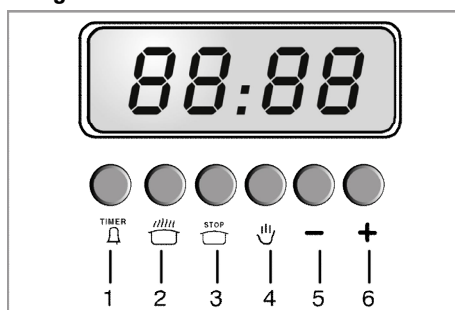
Booster



This function is used to heat the oven rapidly; it is not suitable for cooking food.

- Select the desired temperature after selecting this function. Temperature light turns on and oven is heated.
- Light turns off after the heating process is completed. Now select the desired function to cook your food.

Using the oven clock



Keys:

- 1 Alarm key
 - 2 Cooking time
 - 3 End of cooking time
 - 4 Unscheduled cooking
- Time adjustment keys:
- 5 Minus key
 - 6 Plus key



Maximum time that can be set for end of cooking is 23 hours 59 minutes. Program will be cancelled in case of power failure. You must reprogram the oven.

Switch on fully automatic operation

In this operation mode you can enter the cooking time after entering the end of cooking time. Oven will calculate the time to start cooking and it will operate automatically at the designated time.

1. Make sure that the clock is correct.
2. Put your dish into the oven and close the door.
3. Keep the key (3) pressed.
4. Press (5) or (6) keys to set the end of cooking time. Press the key with short intervals to increase or reset the time with increments of 1 minute. If you keep the key pressed, the minutes will increase and reset faster.

» **AUTO** symbol appears on the display.

5. Release the key (3).
6. Keep the key (2) pressed.
7. Press (5) or (6) keys to set the cooking time. Press the key with short intervals to increase or reset the time with increments of 1 minute. If you keep the key pressed, the minutes will increase and reset faster.

8. Release the key (2).
9. Put your dish into the oven.
10. Select operation mode and temperature.

» The oven will be heated up to the preset temperature and will maintain this temperature until the end of the cooking time you selected.

The cooking symbol appears on the display during the cooking process.

11. Press the key (3) when cooking completes and the alarm sounds.
12. Turn off the oven with the Temperature knob and/or Function knob.
13. Press the key (4).

» **AUTO** symbol on the display disappears.

Switch on semi-automatic operation

In this operation mode, oven starts cooking once you enter the cooking time.

1. Keep the key (2) pressed.
2. Press (5) or (6) keys to set the cooking time. Press the key with short intervals to increase or reset the time with increments of 1 minute. If you keep the key pressed, the minutes will increase and reset faster.

» **AUTO** symbol appears on the display.

3. Release the key (2).
 4. Put your dish into the oven.
 5. Select operation mode and temperature.
- » The oven will be heated up to the preset temperature and will maintain this temperature until the end of the cooking time you selected.

The cooking symbol appears on the display during the cooking process.

6. Press the key (3) when cooking completes and the alarm sounds.
7. Turn off the oven with the Temperature knob and/or Function knob.
8. Press the key (4).

» **AUTO** symbol on the display disappears.



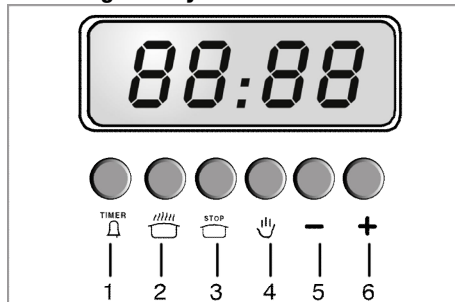
If you press the key (2) while cooking is in progress, remaining cooking time will be displayed briefly.

Stopping the cooking

1. Keep the key (2) pressed.
 2. Keep the key (5) pressed until **"0.00"** appears on the display as the remaining cooking time.
 3. Release the key (2).
 4. Press the key (4).
- » **AUTO** symbol on the display disappears.
5. Turn off the oven with the Temperature knob and/or Function knob.

Using the keylock

Activating the keylock



Keys:

- 1 Alarm key
 - 2 Cooking time
 - 3 End of cooking time
 - 4 Unscheduled cooking
 - 5 Time adjustment keys: Minus key
 - 6 Plus key
1. Keep the keys (1) and (2) pressed until **"ON"** appears on the display.
 2. Press the key (6).

» **"OFF"** will appear on the display for a few seconds. Oven is locked.

Deactivating the keylock

1. Keep the keys (1) and (2) pressed until **"OFF"** appears on the display.

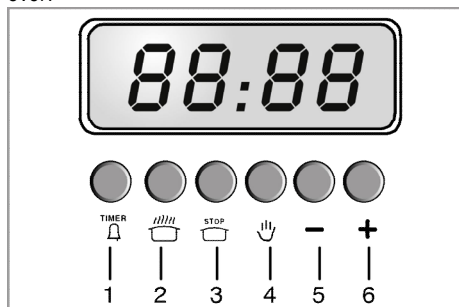
2. Press the key (6).

» **"ON"** will appear on the display for a few seconds. Oven can now be used.

Using the clock as an alarm

You can use the clock of the product for any warning or reminder apart from the cooking programme.

The alarm clock has no influence on the functions of the oven. It is only used as a warning. For example, this is useful when you want to turn food in the oven at a certain point of time. Alarm clock will give a signal once the time you set is over.



Keys:

- 1 Alarm key
 - 2 Cooking time
 - 3 End of cooking time
 - 4 Unscheduled cooking
- Time adjustment keys:
- 5 Minus key
 - 6 Plus key

Setting the alarm clock

1. Keep Alarm key (1) pressed.

 Maximum alarm time can be 23 hours and 59 minutes.

2. Press (5) and (6) keys to determine how long after the alarm will sound. Press the key repeatedly to increase or reset the time with increments of 1 minute. If you keep the key

pressed, the minutes will increase and reset faster.

» Alarm clock symbol appears on the display.

3. Release Alarm key (1).



If you press Alarm key (1) when the alarm clock is activated, remaining cooking time will be displayed briefly.

Turning off the alarm

1. Press End of Cooking Time key (3) when the alarm sounds.

» Alarm clock symbol on the display disappears.

If you want to cancel the alarm:

- 1. Keep Alarm key (1) pressed.
 - 2. Keep the key (5) pressed until **"0.00"** appears on the display as the remaining time.
 - 3. Release Alarm key (1).
- » Alarm clock symbol on the display disappears.

Cooking times table



The timings in this chart are meant as a guide. Timings may vary due to temperature of food, thickness, type and your own preference of cooking.

Baking and roasting



1st rack of the oven is the **bottom** rack.

Dish	Cooking level number		Rack position	Temperature (°C)	Cooking time (approx. in min.)
Cakes in tray*	One level		4	175	30 ... 35
Cakes in mould*	One level		2	180	40 ... 50
Cakes in cooking paper*	One level		3	175	25 ... 30
	2 levels		1 - 5	175	30 ... 40
	3 levels		1 - 3 - 5	180	45 ... 55
Sponge cake*	One level		3	200	5 ... 10
	2 levels		1 - 5	175	18 ... 25
Cookies*	One level		3	175	20 ... 25
	2 levels		1 - 5	175	25 ... 30
	3 levels		1 - 3 - 5	175	30 ... 40
Dough pastry*	One level		2	200	30 ... 40
	2 levels		1 - 5	200	45 ... 55
	3 levels		1 - 3 - 5	200	55 ... 65
Rich pastry*	One level		2	200	25 ... 35
	2 levels		1 - 5	200	30 ... 40
	3 levels		1 - 3 - 5	190	40 ... 50
Leaven*	One level		2	200	35 ... 45
	2 levels		1 - 3	200	35 ... 45
Lasagna*	One level		2 - 3	200	30 ... 40
Pizza*	One level		2	200 ... 220	15 ... 20
Beef steak (whole) / Roast	One level		3	25 min. 250/max, then 180 ... 190	100 ... 120
Leg of Lamb (casserole)	One level		3	25 min. 250/max, then 190	70 ... 90
Roasted chicken	One level		2	15 min. 250/max, then 180 ... 190	65 ... 70
Turkey (5.5 kg)	One level		2	25 min. 250/max, then 180 ... 190	150 ... 210
Fish	One level		3	200	20 ... 30

When cooking with 2 trays at the same time, place the deeper tray on the upper rack and the other one on the lower rack.

* It is suggested to perform preheating for all foods.

(**) In a cooking that requires preheating, preheat at the beginning of cooking until the thermostat lamp turns off.

Tips for baking cake

- If the cake is too dry, increase the temperature by 10°C and decrease the cooking time.
- If the cake is wet, use less liquid or lower the temperature by 10°C.
- If the cake is too dark on top, place it on a lower rack, lower the temperature and increase the cooking time.

- If cooked well on the inside but sticky on the outside use less liquid, lower the temperature and increase the cooking time.

Tips for baking pastry

- If the pastry is too dry, increase the temperature by 10°C and decrease the cooking time. Dampen the layers of dough with a sauce composed of milk, oil, egg and yoghurt.
- If the pastry takes too long to bake, pay care that the thickness of the pastry you have prepared does not exceed the depth of the tray.

- If the upper side of the pastry gets browned, but the lower part is not cooked, make sure that the amount of sauce you have used for the pastry is not too much at the bottom of the pastry. Try to scatter the sauce equally between the dough layers and on the top of pastry for an even browning.



Cook the pastry in accordance with the mode and temperature given in the cooking table. If the bottom part is still not browned enough, place it on one lower rack next time.

Tips for cooking vegetables

- If the vegetable dish runs out of juice and gets too dry, cook it in a pan with a lid instead of a tray. Closed vessels will preserve the juice of the dish.
- If a vegetable dish does not get cooked, boil the vegetables beforehand or prepare them like canned food and put in the oven.

How to operate the grill



Before you can use the oven, the time must be set. If the time is not set, oven will not operate.



WARNING
Hot surfaces may cause burns! Keep children away from the product.
Oven door remains slightly inclined when opened full and thus, possible splashes to not reach you.

There is a switch on the door. As a safety precaution, this switch prevents operation of the grill when the door is CLOSED.

Switching on the grill

1. Open the grill door.
 2. Turn the Function knob to the desired grill symbol.
 3. Then, select the desired grilling temperature.
 4. If required, perform a preheating of about 5 minutes.
- » Temperature light turns on.

Switching off the grill

1. Turn the Function knob to Off (top) position.



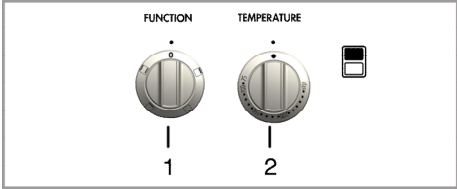
Foods that are not suitable for grilling carry the risk of fire. Only grill food which is suitable for intensive grilling heat.
Do not place the food too far in the back of the grill. This is the hottest area and fatty food may catch fire.

Cooking times table for grilling

Grilling with electric grill

Food	Insertion level	Grilling time (approx.)
Fish	4...5	20...25 min. [#]
Sliced chicken	4...5	25...35 min.
Lamb chops	4...5	20...25 min.
Roast beef	4...5	25...30 min. [#]
Veal chops	4...5	25...30 min. [#]
Toast bread	4	1...2 min.
[#] depending on thickness		

How to operate the top oven



- 1 Top oven function knob
- 2 Top oven thermostat knob

Operating modes of the electric oven are selected with Function knob. Temperature setting is made with Thermostat knob.

All oven functions are turned off by turning the relevant knob to Off (upper) position.

Select temperature and operating mode

- 1. Set the Thermostat knob to the desired temperature.
- 2. Set the Function knob to the desired operating mode.

» Oven heats up to the adjusted temperature and maintains it. During heating and cooling, thermostat light turns on.

Switching off the electric oven

Turn the Function knob and thermostat knob to Off (upper) position.

Cooking times table

i The timings in this chart are meant as a guide. Timings may vary due to temperature of food, thickness, type and your own preference of cooking.

i Maximum load capacity of oven tray: 4 kg (8.8 lb).

i 1st rack of the oven is the **bottom** rack.

- Do not place cookware with rough bases on the oven door.
- Ensure that there is at least 25mm space at top of oven when cooking larger foods or using taller cookware.

Baking and roasting

i 1st rack of the oven is the **bottom** rack.

Food	Cooking level number	Position	Rack position	Temperature (°C)	Cooking time (min.) (approx.)
Cake in tray	One level		2	175	25 ... 30
Cake in mould	One level		1	175	25 ... 30
Cakes in paper	One level		1	175	25 ... 30
Sponge cake	One level		2	200	5 ... 10
Cookies	One level		2	175	25 ... 30
Dough pastry	One level		2	200	35 ... 40
Filled savory pastry	One level		1	180	25 ... 35
Leaven	One level		1	190	35 ... 45
Lasagna	One level		1	180	30 ... 40
Pizza	One level		1	200	15 ... 20
Beefsteak (whole)/ Roast	One level		2	25 min. 250 after 180 ... 190	100 ... 120
Lamb haunch (casserole)	One level		2	25 min. 220 after 180 ... 190	70 ... 90
Roast chicken	One level		1	15 min. 250 after 190	55 ... 65
Turkey (5.5 kg)	One level		1	25 min. 250 after 190	150 ... 210
Fish	One level		2	200	20 ... 30

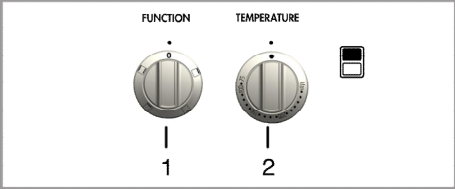
How to operate the top grill



WARNING

Hot surfaces may cause burns! Keep children away from the product.
Oven door remains slightly inclined when opened full and thus, possible splashes to not reach you.

Switching on the grill



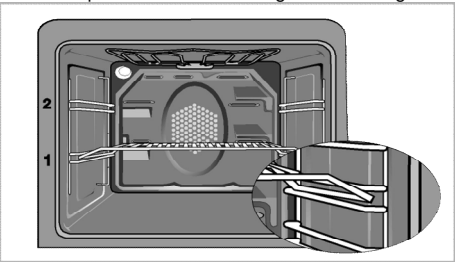
- 1 Top oven function knob
 - 2 Top oven thermostat knob
1. Open the grill door.
 2. Set the Function knob to Grill symbol.
 3. Set the temperature to maximum level.
 4. If required, perform a preheating of about 5 minutes.
- » Thermostat (temperature) light turns on.

Switching off the grill

1. Turn the Grill control knob to Off (upper) position.
- Put big or medium-sized portions in correct rack position under the grill heater for grilling.
 - For food only whose top is required to be roasted, grill the food either by placing onto

the wire grill in the tray or by placing the tray onto the floor of grilling compartment.

- Food and plates placed onto the floor of grill compartment will get heated when the main oven is in use. Do not switch on the grill compartment when using it for storing food.



Foods that are not suitable for grilling carry the risk of fire. Only grill food which is suitable for intensive grilling heat.
Do not place the food too far in the back of the grill. This is the hottest area and fatty food may catch fire.

Top oven cooking times table for grilling

Grilling with electric grill

1st rack of the oven is the **bottom** rack.

Food	Insertion level	Grilling time (approx.)
Fish	1...2	20...25 min. [#]
Sliced chicken	1...2	25...35 min.
Lamb chops	1...2	20...25 min.
Roast beef	1...2	25...30 min. [#]
Veal chops	1...2	25...30 min. [#]
Toast bread	1...2	1...2 min.
[#] depending on thickness		

7 Maintenance and care

General information

Service life of the product will extend and the possibility of problems will decrease if the product is cleaned at regular intervals.

**DANGER:**

Disconnect the product from mains supply before starting maintenance and cleaning works.

There is the risk of electric shock!

**DANGER:**

Allow the product to cool down before you clean it.

Hot surfaces may cause burns!

- Clean the product thoroughly after each use. In this way it will be possible to remove cooking residues more easily, thus avoiding these from burning the next time the appliance is used.
- No special cleaning agents are required for cleaning the product. Use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.
- Always ensure any excess liquid is thoroughly wiped off after cleaning and any spillage is immediately wiped dry.
- Do not use cleaning agents that contain acid or chloride to clean the stainless or inox surfaces and the handle. Use a soft cloth with a liquid detergent (not abrasive) to wipe those parts clean, paying attention to sweep in one direction.



The surface might get damaged by some detergents or cleaning materials.

Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.



Do not use steam cleaners to clean the appliance as this may cause an electric shock.

Cleaning the hob

Glass ceramic surfaces

Wipe the glass ceramic surface using a piece of cloth dampened with cold water in a manner as not to leave any cleaning agent on it. Dry with a soft and dry cloth. Residues may cause damage on the glass ceramic surface when using the hob for the next time.

Dried residues on the glass ceramic surface should under no circumstances be scraped with hook blades, steel wool or similar tools.

Remove calcium stains (yellow stains) by a small amount of lime remover such as vinegar or lemon juice. You can also use suitable commercially available products.

If the surface is heavily soiled, apply the cleaning agent on a sponge and wait until it is absorbed well. Then, clean the surface of the hob with a damp cloth.



Sugar-based foods such as thick cream and syrup must be cleaned promptly without waiting the surface to cool down. Otherwise, glass ceramic surface may be damaged permanently.

Slight color fading may occur on coatings or other surfaces in time. This will not affect operation of the product.

Color fading and stains on the glass ceramic surface is a normal condition, and not a defect.

Cleaning the control panel

Clean the control panel and knobs with a damp cloth and wipe them dry.

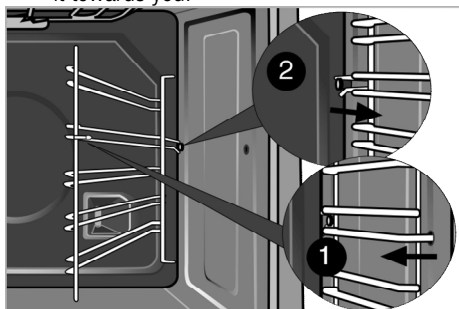


Do not remove the control buttons/knobs to clean the control panel.
Control panel may get damaged!

Cleaning the oven

To clean the side wall

1. Remove the front section of the side rack by pulling it in the opposite direction of the side wall.
2. Remove the side rack completely by pulling it towards you.



Catalytic walls

Side walls or just back wall of oven interior may be covered with catalytic enamel. The catalytic walls of the oven must not be cleaned. The porous surface of the walls is self-cleaning by absorbing and converting spitting fat (steam and carbon dioxide).

Clean oven door

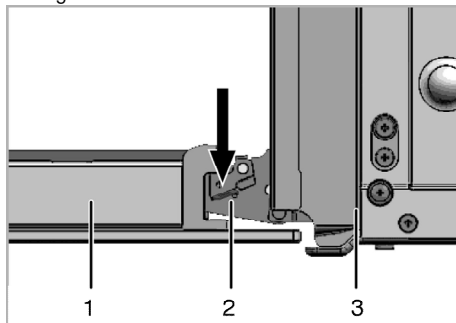
To clean the oven door, use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.



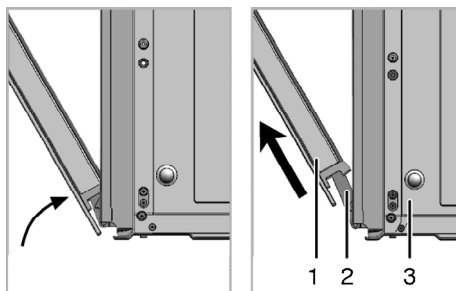
Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. They could scratch the surface and destroy the glass.

Removing the oven door

1. Open the front door (1).
2. Open the clips at the hinge housing (2) on the right and left hand sides of the front door by pressing them down as illustrated in the figure.



- 1 Front door
- 2 Hinge
- 3 Oven



3. Move the front door to half-way.
4. Remove the front door by pulling it upwards to release it from the right and left hinges.



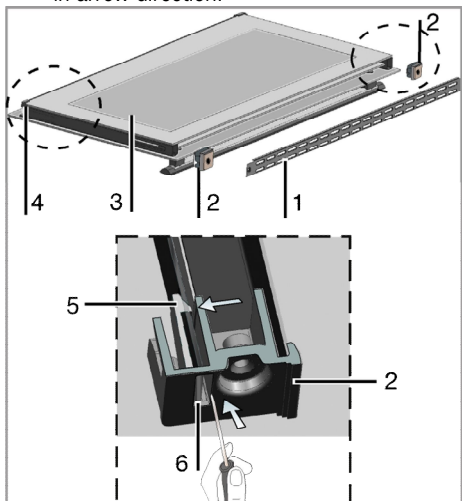
Steps carried out during removing process should be performed in reverse order to install the door. Do not forget to close the clips at the hinge housing when reinstalling the door.

Removing the door inner glass

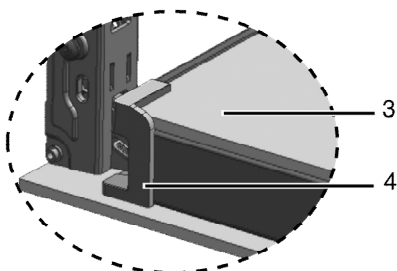
The entire inner glass panel of the oven door can be removed for cleaning.

- Open the oven door.
- Remove the metal part (1) by removing two screws that secure it.

- To remove the plastic holders (2), use a flat metal or plastic, e.g., a knife, slotted screwdriver, to free the fixing foot (5). Push the fixing foot through the window (6) in arrow direction.



- 1 Metal part
- 2 Plastic carrier
- 3 Inner glass panel
- 4 Lower plastic slot
- 5 Fixing foot
- 6 Window



- Pull the inner glass panel (3) towards yourself until it detaches from its plastic slots (4).

- When reinstalling the glass panel, make sure that it is seated into the plastic slots.

Replacing the oven lamp



DANGER:

Before replacing the oven lamp, make sure that the product is disconnected from mains and cooled down in order to avoid the risk of an electrical shock. Hot surfaces may cause burns!



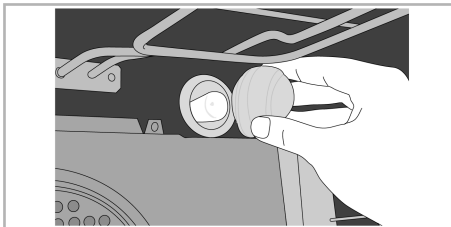
The oven lamp is a special electric light bulb that can resist up to 300 °C. See *Technical specifications, page 11* for details. Oven lamps can be obtained from Authorised Service Agents.



Position of lamp might vary from the figure.

If your oven is equipped with a round lamp:

1. Disconnect the product from mains.
2. Turn the glass cover counter clockwise to remove it.



3. Remove the oven lamp by turning it counter clockwise and replace it with the new one.
4. Install the glass cover.

8 Troubleshooting

Oven emits steam when it is in use.

- It is normal that steam escapes during operation. >>> *This is not a fault.*

Product emits metal noises while heating and cooling.

- When the metal parts are heated, they may expand and cause noise. >>> *This is not a fault.*

Product does not operate.

- The mains fuse is defective or has tripped. >>> *Check fuses in the fuse box. If necessary, replace or reset them.*
- Product is not plugged into the (grounded) socket. >>> *Check the plug connection.*
- Buttons/knobs/keys on the control panel do not function. >>> *Keylock may be enabled. Please disable it. (See. Using the keylock, page 27)*
- If the display does not light up when you switch the hob on again. >>> *Disconnect the appliance at the circuit breaker. Wait 20 seconds and then reconnect it.*
- Overheat protection is active. >>> *Allow your hob to cool down.*
- The cooking pot is not suitable. >>> *Check your pot.*

Oven light does not work.

- Oven lamp is defective. >>> *Replace oven lamp.*
- Power is cut. >>> *Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.*

Oven does not heat.

- Function and/or Temperature are not set. >>> *Set the function and the temperature with the Function and/or Temperature knob/key.*
- In models equipped with a timer, the timer is not adjusted. >>> *Adjust the time.*
(In products with microwave oven, timer controls only microwave oven.)
- Power is cut. >>> *Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.*

— symbol appears on the cooking zone display.

- You have not placed the pot on the active cooking zone. >>> *Check if there is a pot on the cooking zone.*
- Your pot is not compatible with induction cooking. >>> *Check if your cooking pot is compatible with induction hob.*
- The cooking pot is not centered properly or the bottom surface of the pot is not wide enough for the cooking zone. >>> *Choose a pot wide enough and center the pot on the cooking zone properly.*
- Cooking pot or cooking zone is overheated. >>> *Allow them to cool down.*

Selected cooking zone suddenly turns off during operation.

- Cooking time for the selected cooking zone may be over. >>> *You may set a new cooking time or finish cooking.*
- Overheat protection is active. >>> *Allow your hob to cool down.*
- An object may be covering the touch control panel. >>> *Remove the object on the panel.*

The pot does not get warm even if the cooking zone is on.

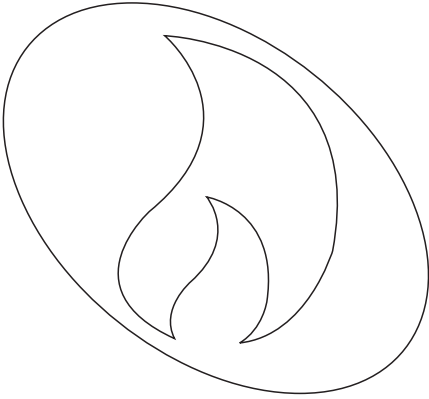
- Your pot is not compatible with induction cooking. >>> Check if your cooking pot is compatible with induction hob.
- The cooking pot is not centered properly or the bottom surface of the pot is not wide enough for the cooking zone. >>> Choose a pot wide enough and center the pot on the cooking zone properly.

(In models with timer) Clock display is blinking or clock symbol is on.

- A previous power outage has occurred. >>> *Adjust the time / Switch of the product and switch it on again.*



Consult the Authorised Service Agent or the dealer where you have purchased the product if you can not remedy the trouble although you have implemented the instructions in this section. Never attempt to repair a defective product yourself.



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